

USER MANUAL

600 // INDUCTION HOB - TOUCH

TIT63E

IMPORTANT // Please ensure that you read through this manual prior to installation and use. This user manual contains important information to ensure optimal performance and keep you safe. Please retain your proof of purchase, as this will be needed in the event that you require a warranty service. Remember to keep this user manual for future reference.

 **tisira**

Version 3.0

www.tisira.com

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Warning & Safety Instructions

IMPORTANT // *To ensure best performance, avoid risk of damage or accidents. Please read the operating instructions prior to first time use.*

Important Safety Instructions

- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Health Hazard

- This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. Failure to follow this advice may result in death.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.

BEWARE // magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.

- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on.
- Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted.
- Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

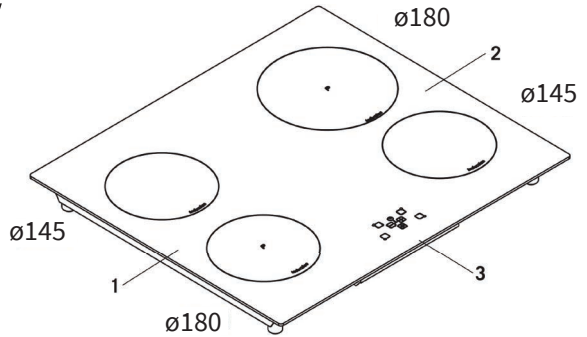
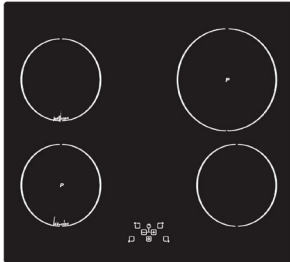
Warning & Safety Instructions

Important Safety Instructions Cont.

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance as a work or storage surface.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- This appliance is intended to be used in domestic households only.

Product Overview

1. Surface of the Induction Hob
2. Induction Heater
3. Touchscreen Control Panel



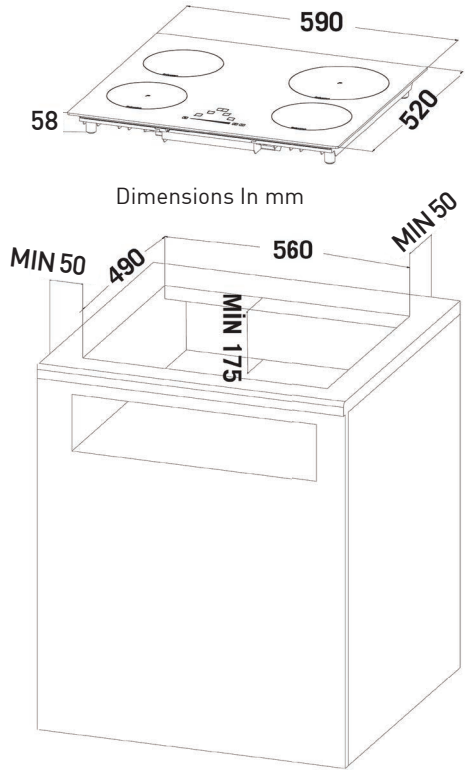
2 x Ø145, 2 x Ø180 Induction Heaters and the Touchscreen Control Panel

Dimensions	Unit	Measurement
Height-Width-Depth	mm	58 x 590 x 520
Kitchen counter cutting measure	mm	560 x 490
Hob Specifications	Unit	Rate
Ø145mm Heater Zone	KW	1.4
Ø145mm Heater Zone P	KW	1.8
Ø180mm Heater Zone	KW	2.0
Ø180mm Heater Zone P	KW	2.6
Other Specifications	Unit	Rate
Total Power Consumption	KW	6.6-7.2
Voltage	V	220-240V AC 380-415V 3N AC
Package Dimensions (width-depth-height)	mm	655 x 630 x 165mm
Net Weight	Kg	8,2
Gross Weight	Kg	9,4

Product Installation

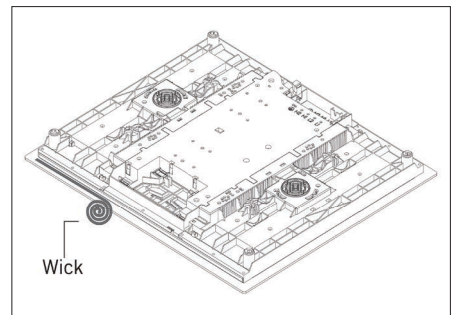
Placing The Hob To Kitchen Countertop

Place the hob onto a countertop that is resistant to 90°C at least. There mustn't be an open-top drawer below the device. In the event that there is a cupboard under the device, put a horizontal plate at 175 mm (at least) from the countertop level. This part between the plate and the device must always be kept empty.



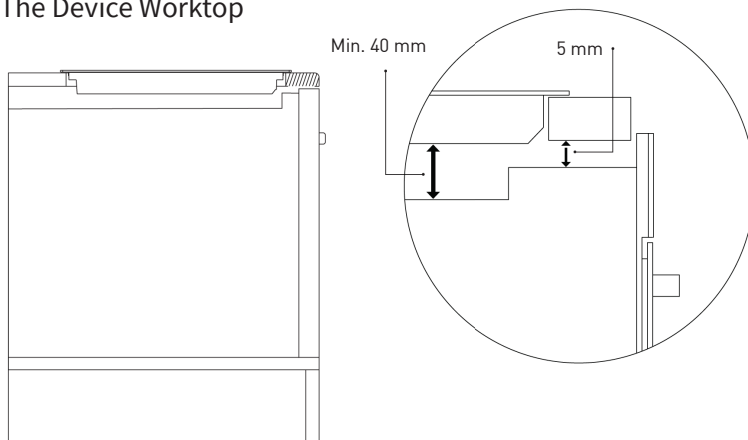
Wick-Seal Application To Underside Of The Device

- Wick seal should be applied under the device in order to prevent materials (such as water and oil that can boil over) to go under the device in case of a spill-over while cooking or heating procedure.
- Push gently to put the device into its place on the countertop. If there is a built-in oven under the hob, arrange the relevant cupboard as shown in the figure below in order to allow ventilation.
- Leave a space of minimum 5 mm under the countertop at the front.

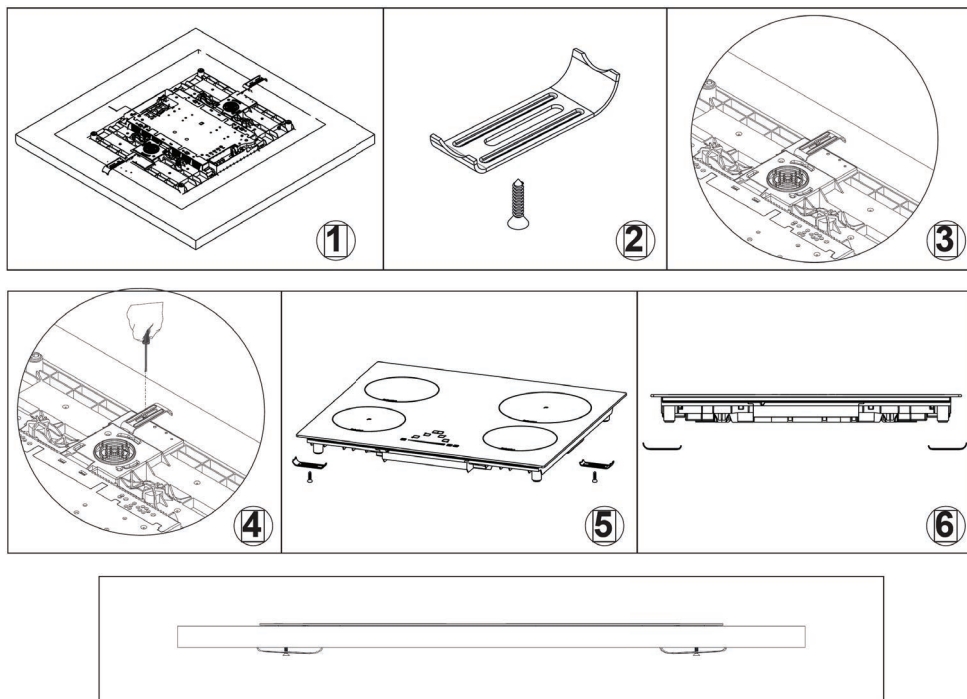


Product Installation

Placing The Device Worktop



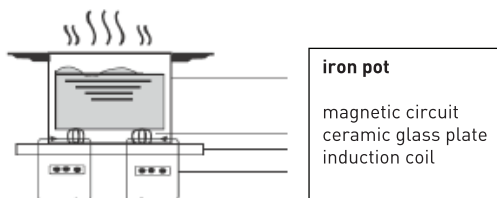
Assembly Diagram Of The Hob



Operating Instructions

A Word On Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

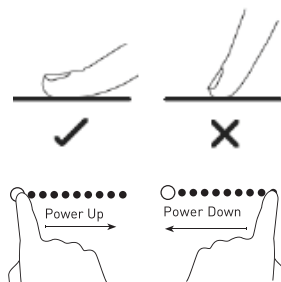


Before Using Your New Induction Hob

- Read this guide, taking special note of the ‘Safety Warnings’ section.
- Remove any protective film that may still be on your Induction hob.

Using The Touch Controls

- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.
- Adjust the heat setting by sliding the slide controls



Choosing The Right Cookware

CAUTION // Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If it does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

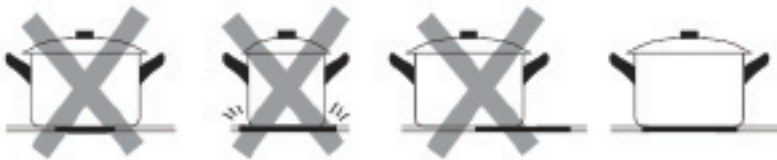


Operating Instructions

Do not use cookware with jagged edges or a curved base.



Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



Using Your Induction Hob

To Start Cooking

1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show “-” or “--”, indicating that the induction hob has entered the state of standby mode.

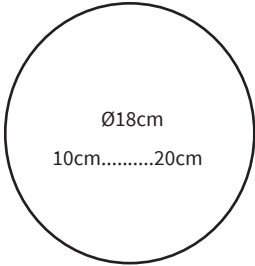
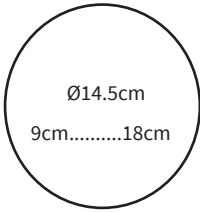
2. Place a suitable pan on the cooking zone that you wish to use

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



Operating Instructions

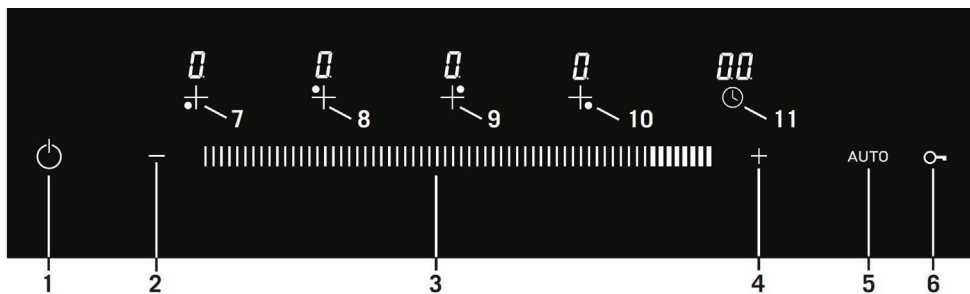
Table Pot Sizes

Normal Hob	Small Hob
 <p data-bbox="319 496 474 560">Ø18cm 10cm.....20cm</p>	 <p data-bbox="654 496 798 560">Ø14.5cm 9cm.....18cm</p>
<ul data-bbox="239 699 543 992" style="list-style-type: none">• Fits automatically to the pot.• Distributes the power in the most appropriate way.• Provides excellent heat dissipation.• Suitable for all kinds of cooking.	<ul data-bbox="568 762 865 927" style="list-style-type: none">• Slow cooking (sauces, creams, etc.)• Preparation of small portions or portions for one person.

NOTE // Cooking information provided on the table are for informative purposes only.

Operating Instructions







Control Panel





- | | | |
|-----------------------------------|-------------------------------------|------------------------------|
| 1. On/Off function | 5. Automatic quick cooking function | 8. Upper left cooking area |
| 2. Timer down | 6. Child lock function | 9. Upper right cooking area |
| 3. Cooking area temperature level | 7. Lower left cooking area | 10. Lower right cooking area |
| 4. Timer up | | 11. Timer function |

NOTE // The unit is ready to operate 1 second after it is connected to the mains power supply. All the LEDs and indicators are illuminated for 1 second.



Turning The Appliance On

The unit is switched on by pressing the  button. The  symbol is displayed on all indicators. If the glass temperature above the hob is above 45°C, the  and  symbols are displayed on the screen of corresponding hob one after the other. ( = 0.5 seconds,  = 0.5 seconds)


Turning The Appliance Off

The unit is switched off by pressing the  button. Even if the child lock is active on the timer indicator, it is possible to switch off the appliance by pressing the  button.

WARNING // The electronics remain active for 1 minute. If there is no cooking level or selected timer in this time interval, the appliance shall automatically switch to “Off Mode” with a beep.

NOTE // If the  symbol is flashing on any of the displays of the hob, the hob switches off automatically after 60 seconds when the  symbol disappears.

Residual Heat Indicator

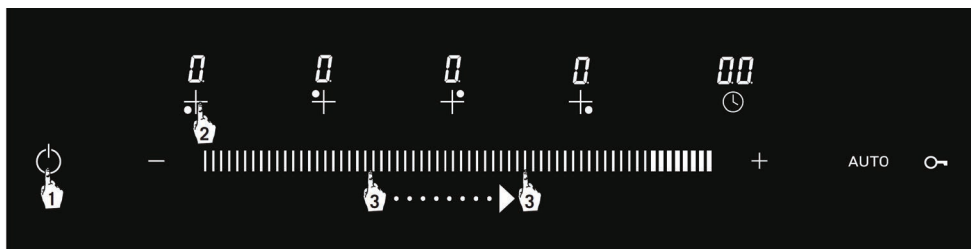
If the  symbol is flashing on the touch panel of the stove, then the relevant hob is still hot. It can be used to heat a small amount of food.

WARNING // When the power is cut off, the heat indicator does not light up and does not warn the user against the heat.

WARNING // The residual heat indicator of each cooking zone remains active until the measured glass temperature is lower than + 45°C.

Operating Instructions

Turning the Cooking Areas On



1. Stove is switched on by pressing the button.
2. Relevant hob is selected by pressing the symbol once. The symbol flashes for 5 seconds at the display of the selected hob. The symbol is displayed at all other displays.
3. By sliding your finger to the left or right on the slider, you may adjust the power level of the relevant hob from 1 to 9.

Turning the Cooking Areas Off:

A selected hob may be turned off in 3 ways.

1. It may be turned off by pressing the key.
2. After selecting the relevant hob, it is brought to the temperature level. The temperature value flashes for 5 seconds. The symbol flashes if the relevant hob is still hot at the end of this period. The symbol is displayed if the relevant hob is not hot.
3. Relevant hob may be switched off by setting a timer for it. When the time has expired, the hob set by the timer automatically switches off with a beep.

Child Lock Function

1. Child lock is activated by pressing key once to prevent undesired operations.
2. The symbol is displayed on the timer display.
3. When the key lock is activated, all buttons except the ON/OFF control are deactivated.
4. To deactivate the child lock function, just press and hold the key for 3 seconds. symbol on the timer indicator is turned off when the time has expired.

If the child lock function is active before switching off the stove, it shall be active when the stove is turned on again. When the xxx key is pressed, symbol is displayed again on the timer display. Child lock shall be deactivated to operate the hob again.

WARNING // Child lock is deactivated in case of a power outage.

WARNING // When the child lock is active, the symbol and remaining time are alternatively displayed on the timer display if timer is active, too (= 2 seconds, remaining time = 2 seconds).

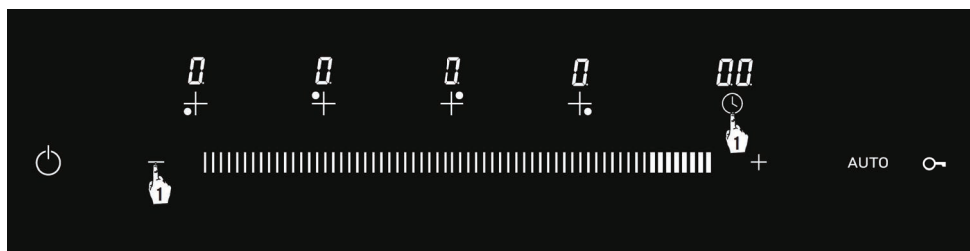
Operating Instructions



Timer Functions

There are two types of timer functions.


1. Independent Timer Function - It may be set when setting mode of any hob is not active. It may be used as an alarm, too. Independent timer continues to operate when any cooking area is started to be used (level > 0). Timer may be set as long as the timer selection is active (the minute on the display flashes for 5 seconds).

To set the timer;



1. Timer may be set from 1 to 99 minutes by using the **+** or **-** keys when the stove is on or timer may be set from 1 to 99 minutes by pressing the  symbol once and then using **+** or **-** keys when the stove is on.
2. Countdown starts directly with the final setting after the timer is set. After 5 seconds, timer setting mode period ends automatically and timer display indicates the set time value. 

To change the time for independent timer;

After pressing the  symbol once, it may be reset to the desired time using **+** or **-** keys, or the time may be changed directly by the **+** or **-** keys without selecting the timer.

Buzzer sounds when the set time has expired and timer display flashes **00**. Just press any key on the touch panel to end the buzzer.

WARNING // Buzzer ends automatically after 2 minutes when no key is touched.

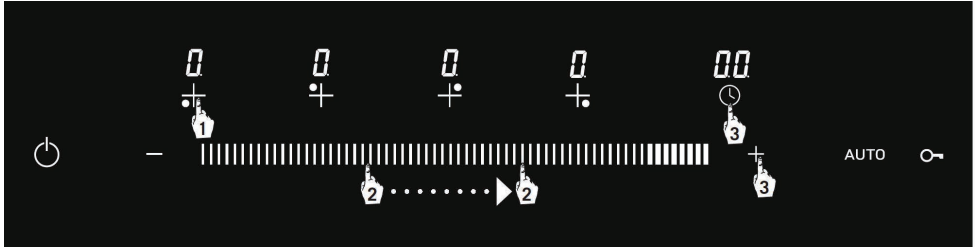
WARNING // Turning off the stove (pressing on/off button) stops the independent timer.

Timer does not resume when the stove is turned on.

Operating Instructions

2. Cooking Area Timer Function

To set the timer;



1. Select the relevant hob to be set while the stove is on
2. Set the temperature level to the desired level from 1 to 9 using the slider.
3. After pressing the symbol once while temperature level setting period is active (for 5 seconds), the desired time is set using or keys, or the desired time is set directly by the or keys.

The point next to the temperature level on the hob, for which the remaining time is being displayed, flashes.

WARNING // If more than one timer is active, timer display indicates the lowest remaining time value after the 5-second setting period. The point next to the hob, for which the remaining time is being displayed, flashes.

A buzzer sounds and the programmed cooking area finishes the cooking function after the set time has expired. The symbol is displayed on the touch screen and the symbol flashes if the cooking area is still hot.

POT IDENTIFICATION / FOCUSING (No Pot Warning)

Power is applied to the area covered by the base of the pot on the relevant hob only for induction cooking. Base of the pot is detected by the induction system.

Cooking is stopped if there is no pot (either there is no pot or the pot is not induction compliant) when the cooking is started or if the pot is removed from the hob while cooking. No pot warning is displayed on the touch panel for the relevant hob after 5 seconds .

No pot warning lasts 55 seconds. If there is no pot on the hob when this time has expired, cooking area is turned off automatically and the panel displays the symbol or the symbol if the cooking area is hot.

WARNING // The symbol flashes for 55 seconds on the relevant that gives the no pot warning. Setting for cooking timer is also expired when this time expires.

Operating Instructions

High Power Function (Boost)

You may use the high power function (boost) for cooking faster.

To use the boost function,

1. Determine the relevant hob, and set the desired power level from 1 to 9.
2. Activate the boost function by pressing **BOOST** key once and the **P** symbol flashes for 5 seconds on the display for the relevant hob.

The maximum period for the **BOOST** function is 5 minutes. When the time has expired, the relevant hob resumes cooking with power level initially set.

You may end the **BOOST** function using the slider for the relevant hob.

WARNING: Boost function cannot be set at the same time for the vertical hobs.

Automatic Quick Cooking Function (Auto)

Automatic quick cooking function facilitates cooking. **BOOST** time for automatic quick cooking varies as per the selected power level. Times are given in the table below.

Power Level	Auto Cooking Time	Power Level	Auto Cooking Time
1	10	6	30
2	30	7	40
3	50	8	50
4	65	9	10
5	20		

To use the auto cooking function,

1. Determine the relevant hob for cooking while the stove is on, and set the desired power level using the slider.
2. Press **AUTO** once while the setting mode is active and auto quick cooking shall be activated for the period of the selected power level. '**A**' symbol flashes for 5 seconds on the display of the relevant hob.
3. You may end the auto cooking function using the slider after selecting the relevant hob.

Operating Instructions

Code Error	Auto Cooking Time	Power Level
F3 / F4	Induction stove coil temperature sensor error	Please contact the manufacturer
F9 / FA	IGBT temperature sensor error	Please contact the manufacturer
E1 / E2	Improper supply voltage	Please check whether the supply voltage is normal
E3	Induction stove coil temperature sensor high temperature warning	Please contact the manufacturer
E5	IGBT temperature sensor high temperature warning	Please start cooking again after the pot is cooled

Energy Saving:

Induction cooking zones automatically adapt to the base dimensions of cooking containers to a certain extent.

Place the cooking container on the cooking surface before turning on the heater. Induction heaters contain a sensor that detects the existence of the cooking container.

Use the containers with their lids closed in order to shorten cooking times. Lower the heating when it starts to boil.

Do not use too much water or oil in order to shorten the cooking time.

Use your device with an appropriate temperature of cooking.

Operating Instructions

HEATING ADJUSTMENT	USAGE
0	Off
1-3	Keeping Hot
4-5	Slow Heating/Cooking
6-7	Reheating, Fast Cooking
6-7	Boiling
9	Maximum Level
P	Maximum Power

Information on the table above is only for guidance.

Cleaning And Maintenance

Wait for the glass section of the device to cool down completely before starting cleaning. Do not use abrasive clothes, spray cleaners or sharp objects in cleaning the glass panel.

Clean burned food residues with a damp and soapy cloth.

Sticky food must be cleaned immediately before the glass cools down when they are spilt on the hob.

Any dusts to accumulate on the surface must be cleaned with a damp cloth.

Color changes that may take place on the ceramic glass surface will not affect the functional structure and durability of the hob. Such color changes will arise from not cleaning burned residues on the surface, abrasion of the glass surface by the pots and pans used and use of inappropriate cleaning material. Using special ceramic glass cleaner when the glass is

Electrical Connection

Please take into consideration the following points before connecting the device to the mains:

The voltage of the mains must be the same as the voltage written on the capacity label contained on the device.

The electrical wiring to which the device will be connected must be able to bear the power value written on the capacity label.

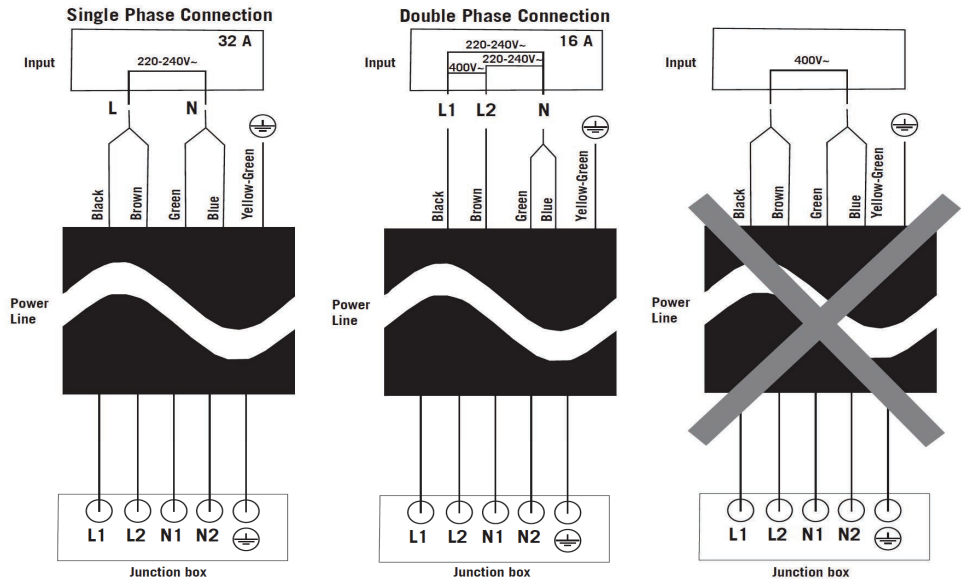
The electrical wiring to which the device will be connected must contain a ground connection conforming to effective regulations.

The fuse box to which the device will be connected must be located in a place, where it can be easily reached after the device is placed in position.

If the electrical wiring to which the device will be connected does not contain a mains connection cable specific to the device, the necessary wiring must have been prepared by an expert electrician before the device is placed in position.

The power supply cable must absolutely be in away from heat sources and must never be exposed to temperatures 50 degrees higher than the room temperature.

Mains Connection Diagram of the Device



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Tisira is committed to ongoing research and development. Every effort has been made to ensure all information in this service manual is correct at time of going to print. Dimensions should be used as a reference only and actual dimensions should be taken from the physical product only.

Manufacturer reserves the right to change specifications without notice.

